

Product Specification:	Natural Whole Almonds Whole US Extra #1	Document#:	00605-1AP
Address:	11173 W. Mercedes Ave. Livingston, Ca 95334	Issue Date:	7/29/2013
Version#:	9	Supersedes:	3/16/20
Approved By:	<i>Raquel Andrade</i>	Revised Date:	6/15/2020

<u>Physical Parameters</u>	
Serious Defects	Max. 1.5%
Split & Broken	Max. 1.0%
Foreign Material	Max. 0.05%
Moisture Content	Max. 5.9%
Other Defects	Max. 4.0%
Chipped & Scratched	Max. 5.0%
Dissimilar	Max. 5.0%
Doubles	Max. 5.0%
Particles & Dust	Max. 0.1%
<u>Microbiological Limits</u>	
Standard Plate Count	Max. 5,000 cfu/g
Coliforms	Max. 10 cfu/g
Yeast and Mold	Max. 1,000 cfu/g
E. Coli	Negative/25g
Salmonella	Negative/25g

Note: Upon contract; please communicate to sales if you require other analysis not listed on the specification.

Product Description: Natural whole almonds, uniform in size, with a typical almond flavor; free from rancidity, off flavors and/or aromas. Almonds processed through a minimum 4 log salmonella reduction step.

Shelf life of product if stored at a temperature of 32-40°F (0-4.4°C) with a relative humidity between 60% and 70% is 24 months. The product must be stored in a cool, dry, and odor free place. The product must also be stored away from sunlight and other goods which may harbor insects.

Product must be packaged in a properly sealed 50lb or 25lb corrugated cardboard carton, and/or sealed fiber bins with a polybag liner or Super Sack. Package must be labeled with the product description, lot number, net weight, origin, company's address, and Almonds.

This product has received Kosher certification from The Orthodox Rabbinic Certifiers of San Francisco.

A Certificate of Analysis from Hughson Nut Inc. is available to our customers upon request only.

Allergen: Almonds

GMO: None

Additives: None Added

Origin: USA